

**AMENDMENTS TO THE CLAIMS**

This listing of claims will replace all prior versions, and listings, of claims in the application.

**Listing of Claims**

Claims 1-23 (Cancelled)

Claim 24 (Previously Presented): A foaming ingredient consisting essentially of one or more proteins forming the wall of vacuoles that comprise entrapped gas.

Claim 25 (Previously Presented): The foaming ingredient according to claim 24, wherein the amount of protein is at least 85% by weight.

Claim 26 (Previously Presented): The foaming ingredient according to claim 24, wherein the amount of protein is at least 88% by weight.

Claim 27 (Previously Presented): The foaming ingredient according to claim 24, wherein the amount of protein is at least 90% by weight.

Claim 28 (Previously Presented): The foaming ingredient according to claim 24, wherein the amount of protein is at least 92% by weight.

Claim 29 (Previously Presented): The foaming ingredient according to claim 24, wherein the amount of protein is at least 94% by weight.

Claim 30 (Previously Presented): The foaming ingredient according to claim 24, which comprises no added carbohydrates.

Claim 31 (Previously Presented): The foaming ingredient according to claim 24, further comprising one or more plasticizers.

Claim 32 (Previously Presented): The foaming ingredient according to claim 24, wherein the one of more plasticizers are at least one of polyols, sugar alcohols and lipids.

Claim 33 (Previously Presented): The foaming ingredient according to claim 32, wherein the polyols or sugar alcohols are selected from the group consisting of glycerol, mannitol, sorbitol, lactitol, erythritol and threhalose.

Claim 34 (Previously Presented): The foaming ingredient according to claim 32, wherein the lipids are selected from the group consisting of fatty acids, monoglycerides and phospholipids.

Claim 35 (Previously Presented): The foaming ingredient according to claim 31, wherein the one or more plasticizers are present in an amount of 0-10% by weight.

Claim 36 (Previously Presented): The foaming ingredient according to claim 31, wherein the one or more plasticizers are present in an amount of 3-7% by weight.

Claim 37 (Previously Presented): The foaming ingredient according to claim 31, wherein the one or more plasticizers are present in an amount of 4-6% by weight.

Claim 38 (Previously Presented): The foaming ingredient according to claim 24, further comprising a minor amount of additives.

Claim 39 (Previously Presented): The foaming ingredient according to claim 38, wherein the additive is one or more emulsifier.

Claim 40 (Previously Presented): The foaming ingredient according to claim 39, wherein the emulsifier is at least one of a monoglyceride, a diglyceride and a combination thereof.

Claim 41 (Previously Presented): The foaming ingredient according to claim 24, wherein the protein is selected from the group consisting of milk proteins, acid or rennet casein, native micellar casein, whey protein isolate, egg protein, pea protein, wheat protein, soy protein, mixtures thereof and hydrolyzed forms thereof.

Claim 42 (Previously Presented): The foaming ingredient according to claim 40, wherein the protein is caseinate.

Claim 43 (Previously Presented): The foaming ingredient according to claim 24, formed by spray drying a protein solution to obtain a powder, subjecting the powder to a gas under pressure at elevated temperatures to weaken the walls of the vacuoles existing in the powder particles to allow the vacuoles to take up the gas under pressure, cooling the powder to cure the vacuole walls and releasing the pressure.

Claim 44 (Previously Presented): The foaming ingredient according to claim 24 for use in at least one of foamers or creamers for cappuccino-type beverages, milkshakes, instant chocolate drinks, instant tea, soups, sauces and desserts.

Claim 45 (Previously Presented): A foamer, comprising a foaming ingredient according to claim 24.

Claim 46 (Currently Amended): ~~A creamer, comprising a whitening agent and a foaming ingredient according to claim 24~~ The foaming ingredient according to claim 24, wherein the foaming ingredient is comprised in a creamer.

Claim 47 (Currently Amended): ~~An instant cappuccino, comprising a soluble coffee powder and a soluble creamer, which creamer comprises a foaming ingredient according to claim 24~~ The foaming ingredient according to claim 24, wherein the foaming ingredient is comprised in an instant cappuccino.

Claim 48 (Currently Amended): ~~An instant milkshake, comprising a soluble milkshake powder and a soluble foamer, which foamer comprises a foaming ingredient according to claim 24~~ The foaming ingredient according to claim 24, wherein the foaming ingredient is comprised in an instant milkshake.

Claim 49 (Previously Presented): A method for preparing a foamer ingredient according to claim 24, comprising the steps of:

- a) spray drying a protein solution to obtain a powder;
- b) subjecting the powder to a gas under pressure at elevated temperatures to weaken the walls of the vacuoles existing in the powder particles to allow the vacuoles to take up the gas under pressure;
- c) cooling the powder to cure the vacuole walls; and
- d) releasing the pressure.

Claim 50 (Previously Presented): The method according to claim 49, wherein the protein solution further comprises at least one plasticizer.

Claim 51 (Currently Amended): The foaming ingredient of ~~claim 41~~ claim 43, wherein the protein solution further comprises at least one plasticizer.